

**Lunch Menu - \$25 per guest**

(plus tax and gratuity)

**GRILLED CHICKEN ON PITA (Choice of One Side)**

Shaved Mozzarella | Baby Spinach | Tomato | Caramelized Onion | Avocado | Pesto Aioli

**GYRO TACO (Choice of One Side)**

Thin-Sliced Gyro | Tzatziki Sauce | Tomato | Pickled Red Onion

**SMOKED JALAPENO-RUBBED SALMON TACO (Choice of One Side)**

Avocado | Chayote Slaw | Corn Tortilla | Chipotle Aioli

**FALAFEL TACO (Choice of One Side) **V****

Garbanzo Patty | Tzatziki Sauce | Tomato | Pickled Red Onion

**BARBACOA SHORT RIB TACO (Choice of One Side)**

44 Farm Braised Short Rib | Onion Cilantro Relish | Poblano Aioli | Cigar Onion

**SOUTHWESTERN CAESAR SALAD **GF****

Baby Romaine Hearts | Shaved Parmesan | Grape Tomato | Jalapeno Polenta Crouton | Chipotle Dressing

\*\* Salad Protein choice of Falafel **V** , Chicken, or Salmon

**GREEK SALAD **V GF****

Arcadian Mix | Cucumber | Grape Tomato | Green Bell Pepper | Kalamata Olives | Feta | Lemon Oil Vinaigrette

\*\* Salad Protein choice of Falafel **V**, Chicken, or Salmon

**\*\*includes Non-Alcoholic Beverages**

**V** = Vegetarian Option

**GF**= Gluten-Free Friendly Option. Please note that our kitchen is not a dedicated gluten-free facility.

**SIDES:**

Salad

Soup

Sweet

Potato

Fries

Truffle Fries



## **Lunch Menu - \$35 per guest**

(plus tax and gratuity)

### **First Course | Appetizers Served Family-Style**

Hummus, Tzatziki & Spicy Atom Dip with Vegetable Crudite and Grilled Pita Bread

### **Second Course | Entrée**

*Select one:*

- Gyro Tacos (2) with Truffle Fries or Side Salad
- Superfood Salad with Salmon (gluten-free friendly) **GF**
- Wild Mushroom & Asparagus Risotto **V GF**
- Classic Burger or Ferah Burger with Truffle Fries or Side Salad
- Ferah 10 Spice Chicken with Jalapeno Orzo Risotto

### **Third Course | Dessert Served Family-Style**

Baklava (contains nuts)

**\*\*includes Non-Alcoholic Beverages**

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**Dinner Menu - \$45 per guest**

(plus tax and gratuity)

**First Course: Mezes (Served Family-Style)**

**CHARRED SALSA** Heirloom Tomatoes | Onion | Garlic | Jalapeno | Cilantro **V GF**

**ATOM DIP** Turkish Suzme Yogurt | Roasted Garlic | Dried Chiles | Olive Oil **V GF**

**BAKED FETA DIP** Tomato Sauce | Kalamata Olives | Basil Relish **V GF**

**Pita Bread, Tortilla Chips and Veggies**

**Second Course: Entrée**

Select One:

**CAST IRON ROASTED AIRLINE CHICKEN GF**

Fresh Herb-Roasted Potatoes | Baby Spinach | Tasso Cream Sauce | Caramelized Shallot | Tomato Relish

**MEDITERRANEAN SALMON**

Lemon Pepper Tri-Color Couscous | Grilled Asparagus | Lemon Caper Sauce

**WILD MUSHROOM & ASPARAGUS RISOTTO V GF**

*ADD | CHICKEN | SHRIMP*

**Third Course: Dessert (Served Family-Style)**

**BAKLAVA (CONTAINS NUTS)**

Beverages Available for Purchase

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## **Dinner Menu - \$55 per guest**

(plus tax and gratuity)

### **First Course: Appetizers (Served Family-Style)**

**BACON-WRAPPED STUFFED DATES** Applewood Bacon | Goat Cheese | Medjool Dates | Chipotle Aioli **GF**

**BAKED FETA DIP** Tomato Sauce | Kalamata Olives | Basil Relish **V GF**

Served with Pita Bread

### **Second Course: Entrée**

Select One:

**FERAH 10 SPICE CHICKEN** **GF**

Roasted Chicken Thigh | Jalapeno Orzo Risotto | Pickled Shallot | Smoked Ancho Chili Sauce

**MEDITERRANEAN SALMON**

Lemon Pepper Tri-Color Couscous | Grilled Asparagus | Lemon Caper Sauce

**WILD MUSHROOM & ASPARAGUS RISOTTO** **V GF**

*ADD | SALMON | CHICKEN | SHRIMP | SHORT RIB*

### **Third Course: Dessert (Served Family-Style)**

BAKLAVA (CONTAINS NUTS)

TEXAS SHAPED CHOCOLATE CAKE

Beverages Available for Purchase

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**Dinner Menu - \$75 per guest**

(plus tax and gratuity)

**First Course: Appetizers** (Served Family-Style)

**CHEF'S SAMPLER PLATTER**

Falafel **V** | Fried Goat Cheese **V** | Arancini **V** | Bacon-Wrapped Stuffed Dates **GF** | Hummus **V GF** | Pita Bread **V**

**Second Course: Salad**

**SUPERFOOD SALAD **V GF****

Arcadian Mix | Oven-Roasted Beet | Roasted Carrot | Quinoa | Texas Berries | Pecans | Pomegranate  
Goat Cheese | White Balsamic Vinaigrette

**Third Course: Entrée**

Select One:

**CAST IRON ROASTED AIRLINE CHICKEN **GF****

Fresh Herb-Roasted Potatoes | Baby Spinach | Tasso Cream Sauce | Caramelized Shallot | Tomato Relish

**BLACKENED REDFISH**

Truffle Mushroom Grits Cake | Crispy Brussel Sprouts | Tasso Cream Sauce

**44 FARMS BRAISED BEEF SHORT RIB**

Roasted Potatoes | Carrot Puree | Cigar Onion | Brussels Sprouts | Demi-Glace Sauce

**WILD MUSHROOM & ASPARAGUS RISOTTO **V GF****

*ADD | SALMON | CHICKEN | SHRIMP*

**Course Four – Dessert Buffet** (Served Family-Style)

**POMEGRANATE CHEESECAKE**

**TEXAS SHAPED CHOCOLATE MOUSSE CAKE**

**TURKISH COFFEE CRÈME BRULÉE **GF****

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